



SOULTON HALL

BESPOKE MENUS

Starters

Choice of soups :- Roasted plum tomato and red pepper soup – Cream of broccoli and Stilton – Leek and potato – Mushroom and nutmeg – Fresh vegetable soup

Chicken liver pate
(Red onion marmalade, toasted brioche)

Smoked salmon, halibut and trout
(Caper and lime oil with sultana bread Market price applies)

Carrot and coriander fritters
(Green salad with mint yoghurt)

Cantalope melon sliced with parma ham and
(fresh figs when available market price may apply)

Goats cheese and red onion tartlette with rocket and balsamic salad

Salmon and leek terrine , tomato and cucumber salsa herb oil and micro herbs

Marbled ham hock and confit of chicken terrine, English mustard dressing and salad garnish

Smoked duck breast salad
(Peach and courgette chutney)

Melon and pineapple platter
(Red currant and passion fruit syrup)

Please choose one of the above for your Wedding Breakfast celebrations. Multiple choices will incur extra cost.

Main course

Locally sourced Roast Sirloin of Shropshire or Welsh beef, Roast leg of Shropshire or Welsh lamb, Roast saddle of Shropshire lamb with sage and onion stuffing, Roast leg of pork, Roast loin of pork with sage and onion stuffing, Roast local rare bred of pork if available at time of Wedding. Roast crown of turkey.

All served with traditional accompaniments.

Beef Wellington

(Fillet of beef with roast potatoes and Madeira sauce market price applies)

Rack of Welsh lamb

With a redcurrant, orange and mint sauce, roast potatoes and new potatoes with mint

Fillet of bream

(A Mexican tomato salsa and new potatoes with lime and lemon sauce hollandaise)

Corn fed chicken breast

(Dauphinoise potato cake, oyster mushroom sauce)

Confit of belly pork

(Colcannon potato and cider sauce)

Salmon fillet

(Herb and lime crust, olive crushed new potatoes sauce Veronique)

Guinea fowl breast

(Celery and walnut stuffing served en crouton creamed potato)

Gressingham honey roast duck breast

(Braised red cabbage, crushed new potatoes with plum sauce)

All the dishes served with mixed fresh vegetables

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Deserts

Lemon posset
(lime jelly and shortbread biscuit)

Blackcurrant parfait
(Blackcurrant iced desert with creme de cassis, cream and strawberry coulis)

Sticky toffee pudding
(with butterscotch sauce and vanilla ice cream)

Individual sponge pudding
(topped with stewed fruit, creme Anglaise)

Glazed lemon tart
(raspberry basket and raspberry coulis)

Soulton apple pie
(with cream)

Red currant cheese cake
(Cream and fruit garnish)

Warm rich Norwegian chocolate gateau
(warm chocolate sauce and cream)

Mango parfait
(mango iced desert mild lemon coulis, cream and orange/cape gooseberry)

Raspberry and whisky cranachan
(oats,honey and cream)

Individual pavlovas
(fruit and cream)

Individual syrup sponge
(syrup sauce and cream)

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Childrens menu

Usually children have smaller portions of the adult menu but we are quite happy to provide:-

Sausage and mash with or without beans

Plain chicken and mash with or without gravy

Other options to be discussed

Vegetarian choices

(one only please)

Goats cheese tart with red onion marmalade and a bed of spinach

Courgette roulade filled with mushrooms and herbs

Vegetarian choice does not incur extra cost

Dietary requirements

Coeliac and dairy allergy diets we will accommodate these requirements with no extra charge